

Aunt Vivian's Sand Tarts

Ingredients:

- 2 lbs. of Brown Sugar
- 1 lb. of Butter
- 3 Eggs
- 5 Cups of Flour
- 1 Egg White
- Cinnamon
- Sugar

Instructions:

1. Mix brown sugar and softened butter together. Beat well until creamy.
2. Add 3 eggs and Mix well.
3. Add flour, one cup at a time and mix. (It is sometimes easier to knead with your hands)
4. Flour your hands and a cutting board.
5. Break dough apart and roll into 5 or 6 logs.
6. Wrap each log in Press and Seal and refrigerate at least an hour.
7. When ready to bake preheat oven to 375 degrees.
8. Cut each log into thin slices and place on a lightly greased (or use Pam) cookie sheet.
9. Beat egg white
10. Brush beat egg white on each cookie.
11. Mix sugar and cinnamon and sprinkle on each cookie.
12. Place a pecan on top.
13. Bake in the oven at 375 degrees until light brown.
14. Cool two minutes before removing from cookie sheet.
15. Place on rack or cloth to cool.
16. Store in an airtight container in a cool place or freeze.

Enjoy your treat!

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